



## MULTI-SURFACE SANITIZER

### MULTI-SURFACE RTU NO RINSE SANITIZER

Food Contact Surface Sanitizer, For Home, Institutional, Industrial, School, Restaurant, Food Handling and Process Areas, Bar & Institutional Kitchen Use.

A ready-to-use, 350ppm active quat, no rinse sanitizer for use in food service establishments.

For sanitizing dishes, utensils, sink tops, countertops, tables, etc.

Kills 99.999% of the following bacteria in 60 seconds:

- Campylobacter jejuni
- Escherichia coli
- Escherichia coli O157:H7
- Listeria monocytogenes
- Salmonella choleraesuis
- Salmonella enteritidis
- Shigella dysenteriae
- Staphylococcus aureus
- Yersinia enterocolitica

#### DIRECTIONS:

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing solution.(350 ppm active solution)
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.

**CAUTION:** Keep out of reach of children. Causes moderate eye irritation. Refer to M.S.D.S. and product label for additional safety information and directions for use.

#### TYPICAL PROPERTIES:

Specific Gravity:..... 1.0  
 pH:..... 7.0  
 Odor:..... Odorless  
 Appearance:..... Clear colorless liquid

Manufactured by:  
 ABC COMPOUNDING COMPANY, INC.  
 ATLANTA, GA / DALLAS, TX

LX0310/0605



#### FEATURES

Ready To Use!  
 No Dilution Equipment Or  
 Quat Test Strips Necessary  
 350 ppm Active Quat

#### BENEFITS

Sanitizes In 60 Seconds  
 No Rinse Required  
 For Use On All Food  
 Contact Surfaces

#### WHERE TO SELL

Food Service  
 Establishments  
 Such As:  
 Restaurants, Bars,  
 Cafeterias & Kitchens  
 Commonly Found In:  
 Schools & Healthcare  
 Facilities  
 Food Processing Plants  
 (beef, Poultry, Fish,  
 Canneries)

[www.lynxclean.com](http://www.lynxclean.com)

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